

## Small Plates

### FLASH-FRIED CALAMARI · GF 19

roasted garlic marinara, black pepper & parmesan aioli, zucchini salad, crispy basil, shaved parmesan, candied lemon

### LOLLIPOP LAMB CHOPS · GF 30.5

chargrilled three-piece lollipop lamb chops, CHCC Greek salad, Greek yogurt, lemon, mint

### CAST IRON QUESO FUNDIDO · GF 13

chorizo, tomato, onion, cilantro, house-fried tortilla chips

### BAY SPICED SHRIMP COCKTAIL · GF 20

six piece jumbo shrimp, chili cocktail sauce, lemon

### BLACKENED FISH TACOS 15

mahi mahi, red cabbage slaw, charred corn salsa, smoky chipotle crema, flour tortilla

### BAY-SPICED LUMP CRAB CAKE 24.5

avocado cream, arugula salad with red onion, grilled corn, roasted red pepper, cucumber, citrus vinaigrette, bacon crisp

### PAN SEARED SCALLOPS · GF 31.5

crispy shaved brussel sprouts, orange-honey, garlic aioli, scallion, bacon crisps

### AVOCADO MOUSSE · GF 14

whipped avocado, charred corn salsa, pickled onion, cilantro chimichurri, house fried tortilla chips

### HUMMUS PLATE 15

house-made roasted garlic hummus, cucumber salad, heirloom tomato salad, green goodness yogurt, crispy chickpeas, feta, grilled naan & pita chips

## Salads & Soups

small 10 | entrée size 14

add grilled breast of chicken 9 | Scottish salmon 11  
grilled shrimp 11 | 3 ounce tenderloin steak 14 | ahi tuna 11

### CAESAR

house croutons, parmesan, anchovy, heirloom tomato, lemon, Caesar dressing

### GREEK · GF

roma tomato, cucumber, scallion, Kalamata, feta, lemon, Greek vinaigrette

### HERITAGE GREENS · GF

bacon, mandarin orange, blue cheese crumble, red onion, cashew, honey vinaigrette

### CHOPPED · GF

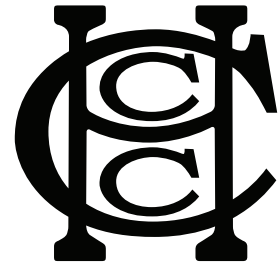
iceberg lettuce, spinach, radicchio, peas, red onion, heirloom tomato, zucchini, egg, herbed buttermilk dressing, crispy bacon & shallot

### ROASTED CAULIFLOWER · GF 16

warm roasted cauliflower, fennel, red onion, chickpeas & garlic, topped with fresh spinach, za'atar tahini dressing, grilled lemon

### CHEESEBURGER SOUP 9 | 11

topped with cheddar, lettuce, tomato, onion, pickle



# Cascade Hills Country Club Dinner

## Handhelds

### STACKED COUNTRY CLUB SANDWICH 16

toasted sourdough, shaved ham & turkey, Swiss & American, Applewood smoked bacon, lettuce, tomato, mayonnaise, house chips & pickle spear

### SMOKED SALMON B.L.T.A. 18

sliced salmon lox, cherrywood smoked bacon, arugula, tomato, avocado, black pepper & parmesan aioli, toasted multigrain

### CAJUN CHICKEN SANDWICH 17

blackened chicken breast, Boursin cheese, pickled onion, iceberg lettuce, tomato, blue cheese bacon aioli, grilled brioche bun, house chips & pickle spear

### CRISPY WALLEYE SANDWICH 18

ale battered walleye fillet, Sweet red cabbage slaw, tomato, pickle, tabasco aioli, brioche bun, house chips & pickle spear

### RIBEYE FRENCH DIP 18

shaved ribeye, caramelized onion spread, gruyere cheese, provolone, grilled hoagie roll, au jus, house chips & pickle spear

### CLUBHOUSE BURGER 17

eight-ounce wagyu & chuck blend steak burger, cheddar, lettuce, tomato, onion, pickle, grilled brioche bun, house truffle fries & pickle spear

### MICHIGAN CRAFT BEEF BURGER 17

Michigan Craft Beef eight ounce burger, swiss, cherrywood smoked bacon, smashed avocado, pickled turmeric cucumber, arugula, Van's Bakery hamburger bun, truffle fries

### VEGGIE DELIGHT 12

arugula, cucumber, red onion, red pepper, black olive, pickled jalapeño, banana peppers, oil, vinegar, veganaise

## Land

INCLUDES CHOICE SOUP OR SALAD

### PRIME FILET MIGNON · GF

5 OZ · 47 | 7 OZ · 61 | 9 OZ · 73.5

chargrilled garlic & olive oil rubbed, garlic mashed red potatoes, heirloom carrots, sautéed forest mushroom, red wine demi

### RIBEYE STEAK FRITES 65

chargrilled sixteen ounce ribeye steak, house truffle fries, red pepper chimichurri, garlic aioli

### MICHIGAN CRAFT BEEF

#### NEW YORK STRIP 50

pan-seared Michigan-sourced twelve-ounce New York strip steak, garlic mashed red potatoes, sautéed romanesco, caramelized onions, Josh's A2 sauce

### MOJO PORK RIBEYE STEAK · GF 31.5

cilantro lime rice, plantain, flat grilled peppers, smashed avocado, cilantro chimichurri, pickled onion

### TAJIN GRILLED CHICKEN · GF 28

boneless chicken thigh, roasted summer vegetables, grilled scallion, pickled jalapeño & radish

## Great Lakes & Sea

INCLUDES CHOICE SOUP OR SALAD

### SAUTÉED WILD CAUGHT

#### CANADIAN WALLEYE 36 | 25.5

roasted fingerling potatoes, parmesan cauliflower, house remoulade, lemon

### GRILLED SCOTTISH SALMON 38 | 27.5

parmesan risotto, maple glazed parsnips, lemon herb butter, crispy shallots

### GREAT LAKES PERCH & CHIPS 38 | 27.5

six piece fried or sautéed, house truffle fries, coleslaw, house remoulade, lemon

### CHARGRILLED SPANISH OCTOPUS 38

romesco, fingerling potatoes, chorizo, charred sweet corn, heirloom grape tomatoes, cilantro chimichurri

### SHRIMP SCAMPI · GF 42

six piece pan-seared jumbo shrimp, garlic sherry butter, parmesan risotto, sautéed spinach

Notice: Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

## Specialties

INCLUDES CHOICE SOUP OR SALAD

### SPAGHETTI & BLACK LENTIL

#### BOLOGNESE 24

beluga lentils stew with vegetables & tomatoes, steamed spaghetti, nutritional yeast, roasted garlic olive oil toast

### GENERAL TSO'S CAULIFLOWER 24

crispy cauliflower tossed in sweet & spicy sauce, kimchi fried rice, steamed broccoli, scallion, sesame

### KIMCHI FRIED RICE 25

pork belly, mushroom, sesame, sunny side egg, scallion, toasted nori

### CHCC FAMOUS ALL BEEF WET BURRITO 15

smothered with our special burrito sauce and cheese, served topped with shredded lettuce, tomato & red onion, house fried chips | does not include soup or salad

## Sides | 7.5

parmesan risotto with Pecorino Romano & fresh herbs  
garlic mashed red potatoes  
roasted fingerling potatoes  
baked potato with butter & sour cream  
baked sweet potato with cinnamon brown sugar butter  
basmati rice  
house truffle fries  
sweet potato fries  
clown fries  
steak fries  
hash browns  
heirloom carrots  
steamed broccoli  
sautéed spinach  
grilled asparagus  
parmesan cauliflower  
sautéed Pebble Creek mushrooms  
fresh seasonal fruit & berries  
maple-glazed parsnips

All vegetables can be steamed plain upon request

Ask your server about gluten free options.

